

## La Motte Sauvignon Blanc 2016

The wine has a greeny straw colour. On the nose, gooseberry is the first impression, followed by pineapple, lime and wild grass. With low alcohol, acid and residual sugar, one would expect a thin wine; with this wine it is not the case, though. The palate is well balanced, well polished and medium-round, with a clean, dry and refreshing finish.

A refreshing aperitif and perfect with salads, seafoods, seafood pasta and spicy foods such as Chinese and Thai dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : La Motte

**winemaker** : Edmund Terblanche

**wine of origin** : Western Cape

**analysis** : alc : 12.07 % vol    rs : 1.54 g/l    pH : 3.46    ta : 5.98 g/l

**type** : White    **style** : Dry

**pack** : Bottle    **size** : 0    **closure** : Screwcap

### in the vineyard :

This wine was made from grapes originating from vineyards growing in different regions in the Cape winelands – Franschhoek (35%), Stellenbosch (35%), Elgin (15%) and Walker Bay (15%).

The preceding winter was wet and cold enough to ensure good budding, but in many areas only 33% of the normal rainfall was received. Initially, growth and bunch-forming were good and indicated a promising harvest. With heat-waves in October and January and an exceptional number of days with the temperature above 35 degrees Celsius, there was a substantial decrease in the potential harvest. Water for irrigation was limited. Harvesting started 10 – 14 days earlier than usual, while acids were lower and the pH higher because of the heat. During ripening, sugars were lower and, as a result, the alcohol percentage is low.

Each vineyard grows in its own macro climate and different clones are represented. All the vineyards are trellised and managed to maintain a perfect balance between leaf coverage and yield. Thanks to different terroirs, each region produces its own distinctive grapes, so grapes from each area make a unique contribution to the character of this wine.

**about the harvest**: Grapes were harvested at between 17 and 23 degrees Balling, to capture natural acids and produce fuller, riper flavours.

**in the cellar** : The process was reductive, with cold fermentation at 14 °C. After fermentation, the wine was left on the lees for three months to enhance complexity. For further complexity, the wine was blended with 10% Semillon. The first batch of 126 000 cartons (6 x 750 ml) was bottled on 16 May 2016 for release as 2016 La Motte Sauvignon Blanc.

## La Motte

Franschhoek

+27.218768000

www.la-motte.com

